

# PUBLICfare

## STARTERS

<b>Tomato Soup</b> with Robiola Cheese Toast	<b>\$8</b>
<b>French Onion Soup</b>	<b>\$9</b>
<b>Green Salad</b> with Golden Beets, Ricotta & Pistachio	<b>\$11</b>
<b>Rosemary Spiced Bar Nuts</b>	<b>5</b>
<b>Potato Chips</b> with Sour Cream & Onion Dip	<b>\$7</b>
<b>Pretzel</b> with Cheese Sauce & Mustard	<b>\$7</b>

## SALADS & SANDWICHES

<b>Poached Salmon Salad</b>	<b>\$18</b>
Gem Lettuce & Crème Fraîche	
<b>Roasted Chicken &amp; Golden Beet Salad</b>	<b>\$16</b>
Ricotta & Pistachio	
<b>Salami, Prosciutto Coto &amp; Fontina Cheese Panini</b>	<b>\$14</b>
Calabrian Chili	
<b>Grilled Cheese</b>	<b>\$9</b>
Havarti & Asiago Cheese	
<b>Reuben Bratwurst</b>	<b>\$11</b>
<b>Ham &amp; Cheese Bratwurst</b>	<b>\$11</b>
Honey Mustard	

## DESSERT

<b>Pear &amp; Chocolate Doughnut</b>	<b>\$4</b>
<b>Brioche Doughnut</b>	<b>\$6</b>
Ricotta Cream & Pistachio	
<b>Double Fudge Brownie</b>	<b>\$4</b>
<b>Peanut Butter Blondie</b>	<b>\$4</b>
<b>Assorted Cookies</b>	<b>\$3</b>

## BEVERAGES

<b>Coffee</b>	<b>\$3.5</b>
<b>Espresso</b>	<b>\$3.5</b>
<b>Caffé Americano</b>	<b>\$3.5</b>
<b>Latte</b>	<b>\$5</b>
<b>Cappuccino</b>	<b>\$5</b>
<b>Mocha</b>	<b>\$5.5</b>
<b>Hot Chocolate</b>	<b>\$4.5</b>
<b>Hot Cider</b>	<b>\$5</b>
<b>Assorted Tea</b>	<b>\$3.5</b>
<b>Soft Drinks</b>	<b>\$3</b>
<b>Iced Tea</b>	<b>\$3.5</b>
<b>Lemonade</b>	<b>\$3.5</b>
<b>Water</b>	<b>\$3.5</b>
Still or Sparkling	





# BAR MENU

## SPECIALTY COCKTAILS \$15

### New York, New York

Prosecco, Apricot Liqueur, Maraschino, Pernod, Lemon

### Paired with Honey

Vodka, Pear Liqueur, Vanilla-Cardamom Honey, Lemon

### Winter Mule

Gin, Winter Orchard Bitters, Ginger Beer, Lemon

### Warm Up

Tequila Reposado, Velvet Falernum,  
Cinnamon-Habanero Grenadine, Lime

### Big Apple

Applejack, Boiled Apple Cider,  
Rosemary & Spice, Hard Cider, Lemon

### The Park Old Fashioned

Bourbon, Cynar, Clove Demerara Sugar, Orange Bitters

## HOT COCKTAILS \$15

### Spiked Cider

Spiked Rum or Bourbon, Spiced Apple Cider

### Nocino Café

Rum, Black Walnut Liqueur, Coffee Liqueur,  
Coffee, Whipped Cream

### S'more Please!

Vanilla-Cardamom Bourbon, Hot Chocolate, Marshmallow

## BEER \$9

### DRAFT

American Pale Ale, No Resolutions IPA,  
Bronx Banner Kolsch, Bog Smash

### BOTTLED

Original Sin Extra Dry Cider, Ommegang Witte Ale,  
Anderson Valley "Winter Solstice", Heineken,  
Greenport "Black Duck" Porter, Bud Light, Corona

## WINE GLASS/BOTTLE

### SPARKLING

#### Crémant de Limoux \$12 / \$45

Domaine Collin, Languedoc-Roussillon, France NV

#### Extra Dry Rosé \$12 / \$45

Latitude 50° N, Rheingau, Germany NV

### RED

#### Pinot Noir \$14 / \$50

Maison Roche de Bellene, Burgandy, France 2014

#### Rhone Blend \$12 / \$45

Grapes & Terroirs, Rhône Valley, France 2015

#### Cabernet Sauvignon \$15 / \$55

Twenty Bench, North Coast, California 2015

### WHITE

#### Sauvignon Blanc \$11 / \$40

Complices de Loire, Loire, France 2016

#### Riesling Kabinett \$12 / \$45

Weinhof Sankt Anna, Mosel, Germany 2015

#### Chardonnay \$14 / \$50

Jacques Charlet "La Crochette", Burgundy, France 2015